

NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **35 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (61.5%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1.5 kg (23.1%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 13 % |
| Boil | Mosaic | 10 g | 30 min | 13 % |
| Boil | Mosaic | 15 g | 1 min | 13 % |
| Whirlpool | Mosaic | 10 g | 1 min | 13 % |
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Citra | 15 g | 1 min | 12 % |
| Whirlpool | Citra | 10 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |